

Thinking of you

 **Electrolux**

Elco 900 Line



General advantages



Materials

All surfaces manufactured in stainless steel. Laser cut **tops in 2mm thickness for extra sturdiness**. Cooking surfaces including wells which come into contact with food and salt are manufactured from **AISI 316 acid resistant** stainless steel for added protection. The ceramic tops are 6mm thick.



Laser Cut technology gives seamless joints between appliances for superior hygiene.

The **Deep Drawn Top**, pressed from a single piece of stainless steel, having rounded corners for **ease of cleaning and extra rigidity**, gas burners on raised centre section away from any liquid spills.



Water protection

IPX5 water protection throughout the range for **ease of cleaning**.

Environment/Comfort

High combustion efficiency on gas appliances **reduces the emission level** in the working environment, this means: **healthier environment and energy saving**.

Insulated appliances use 20 mm thick high-grade insulation for optimum **energy conservation and noise reduction**. This insulation is also found in the doors of both warming and ambient storage cupboards below worktops/appliances.

Accurate temperature

Thermostatic control of fry tops/griddles greatly reduces the amount of emissions generated by the food due to minimal "over shoot" of temperature on the cooking surface, which makes **for a healthier and more comfortable working environment**.

Control Knobs are recessed back from front of appliances for **optimum protection against damage** due to moving trolleys etc., yet they are easy to read from any angle.





Gas cookers

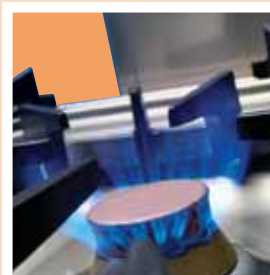


All open burners on cook tops are equipped with "Flame Failure" safety device. Special trivets in cast iron allow a bigger gap between the burner flame and underside of pot/pan. This allows better air and gas mix to prevent soot build up on underside of cooking vessels plus optimum heat output.

The burners are located on a raised section within the **deep drawn well** for protection against "boil over". The capacity of the well is 2 liters. All corners are rounded for ease of cleaning.

The cast iron trivets have a smooth finish and feature **extra long "fingers"** which allow pots with a diameter of even 10cm to sit safely on top without tipping over.

The size of the cooking zones allow pots of up to 40 cm diameter to be placed on them. The trivets are designed to allow **"sliding" of pots/pans** from one burner to the other without lifting.



The **"Flower Flame"** burners are available in two power levels and diameters, 6 kW and 10 kW (Natural Gas at 20 mbar and LP gas at 30 mbar). You may select a combination of the two or have two of the same size burners, again giving you flexibility.

The high efficiency Flower Flame burners mean gas savings of up to **30%** per year compared to other brand's burners. This equates to significant monetary savings.



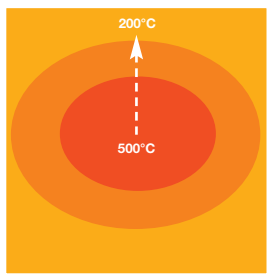


Solid tops



The **cooking surface** always maintains the desired temperature for high-speed mouth watering à la carte dishes or gentle slow cooking.

The **large single burner** under the solid top **is rated at 10.5 kW** and this means that all the heat energy is directed to the cooking surface due to the special insulation around it.



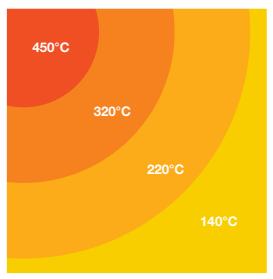
A **surface temperature** of around 500°C can be achieved above the burner with around 200°C at the outer edge of the cooking surface with the burner set at maximum.



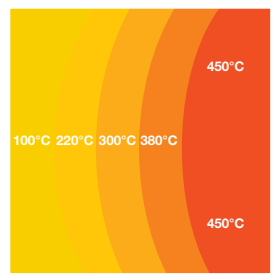
Electrical cooking hobs

Carbon steel plate cooking surface available in full and half module. The surface allows pots and pans of various sizes to be used simultaneously. One of the features is that you can have one heating zone on and use the surrounding surface for simmering or keeping warm.

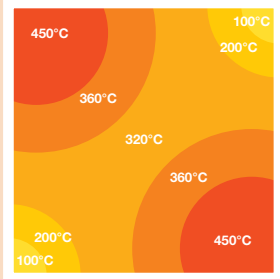
The temperature range is from 80°C – 450°C giving the chef real flexibility on either the 2 heating zoned half module or 4 zoned full module. Temperature distribution examples below.



1 heating zone
top left



2 heating zones
1 side



2 heating zones
opposite sides



Fry tops/Griddles



The standard fry top cooking plate is manufactured from 15mm thick special mild steel for even temperature distribution. Ideal for grilling, browning and the radiant heat allows thicker cuts of meat to be cooked perfectly.

The chromium surface means no absorption of cooking juices into the plate resulting in higher output of product and more flexibility. Grilling of various foods with no wasted time cleaning the surface between, grilling fish, followed by grilling

vegetables. The special "scraping/cleaning" tool supplied removes all residues. Very little heat energy is lost to the kitchen environment due to the reflective qualities of the chromium surface, making the work area more comfortable.



The fry top features a special burner situated in a chamber designed to maximize heat energy output to the cooking plate. Both the burners and chamber assembly are manufactured from high-grade stainless steel for maximum life and minimal maintenance costs.



Electric cookers



The electrically heated hobs are made from **14 mm thick cast iron** with a surface area of 30 cm x 30 cm. Maximum temperature of 400°C from each of the 4 kW hobs.

This means more usable cooking area on the appliance surface. Each hob is coated with a special material for increased efficiency and to make cleaning easier in the event of a boil-over. Each hob is **individually controlled**.



Static ovens

With an **internal height** of **300 mm** (GN 2/1) it caters to even your largest roasts. The "Super" size oven (only gas version) has an **internal measurement** of **900 mm** wide x **700 mm** deep x **380 mm** high so even whole suckling pigs or lambs can be roasted with ease.

Inside the oven you'll see a heavy cast iron base plate, which is 4 mm thick and has additional 4 mm high ribs running both along the top and underside serving two main purposes. One is to give strength and the other is to allow large roasting pans to be placed directly on the base. The ribs allow air circulation between the roasting pan bottom and oven base to minimize burning.

Natural "convection air movement" is achieved through the air/heat flow design, the oven has special guides to prevent the shelves from falling down if pulled out to access roasts for basting etc.

For the electric ovens we have a temperature range from 120°C - 300°C and on the gas oven the temperature is ranging from 110°C - 280°C.

The internal walls and ceiling of the oven are made from stainless steel (AISI 430) with 40 mm insulation for better control of heat distribution and ease of cleaning. Grid supports and base plate removable for cleaning.

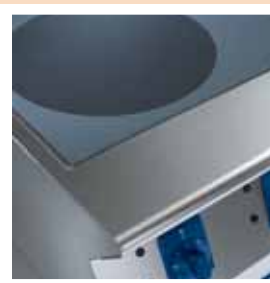
The electric ovens have both top and bottom heating elements, which can be turned on independently of each other or together. This gives more flexibility to the chef as with only the top heating element on it can be used as a salamander for browning/grilling with the door open, or only the bottom element on for some baking needs and together for roasting.

The oven door handle is also insulated against heat transfer for comfortable handling.

The electric static ovens also feature a manual vent, which expels heat and humidity.



Induction cookers



The **ceramic top plate** is **6mm thick** and easily handles heavy pots and pans without cracking, pots from 130 mm up to 280 mm diameter can be placed on each zone.

Each induction zone is rated at 5 kW and uses the latest technology, **including an indicator light that tells whether or not the pot / pan you are using is "induction friendly" or not suitable.**

Extremely energy efficient as when the cooking vessel is removed there is no energy consumption.

The working environment is much cooler as all the heat is generated in the pot or pan used.

Energy cost savings can add up to 50% compared to average gas ranges. With 9 power levels all styles of cooking are accommodated within each induction zone.

An over temperature safety cut off device is fitted to protect the components in case a pot is placed on empty with the power level control knob turned on.





Infrared cookers



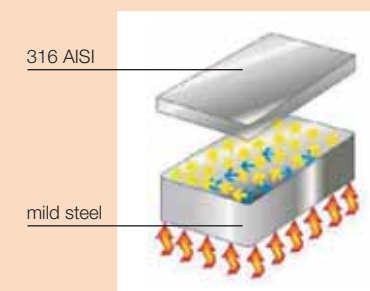
The ceramic top plate is 6 mm thick and easily handles heavy pots and pans without cracking. Pots of up to **300 mm diameter** can be placed on each zone or 2 – 3 smaller sized pots on a single heat zone.

For added safety, once the pot/pan has been removed an indicator light warns that the ceramic surface is hot, even after the control knob has been returned to the off position.

The infrared zones feature two separate heating elements, inner and outer for small individual pots/pans your able to activate the inner smaller area of element. Larger pots may require both the heating elements to be on (this is achieved by turning the knob to maximum power until you hear a “click”). This energy regulator minimizes energy loss thus generating savings on running costs.



Multifunction cooker



This appliance is truly multifunctional as grilling, frying, stirfry, simmering, and boiling can all be achieved within this unit. You can also use it as a dry bain-marie since the well is 2/1 GN size.

The cooking surface is manufactured from a **15 mm compound**, that is 12 mm mild steel plate it for even temperature distribution and high productivity plus ease of cleaning thanks to the 3 mm plate of corrosion resistant 316 AISI stainless steel bonded to it. See figure.

The 60 mm **drain outlet** is designed for quick removal of liquid based foods into a gastronorm container (not included) which sits on guide rails below.

All **rounded corners** for ease of cleaning.





Grill/Broiler/BBQ



The heavy duty “grids” are designed with **two different grilling surfaces**, simply turning them over changes the surface from a narrow surface area **ideal for grilling meats to a wider surface area for grilling fish**, vegetables etc. The grids leave distinctive “grill lines” on the foods being cooked. Excess melted fats run down **specially designed grooves** on the sloping grids to a collection point at front of appliance then into a large capacity drawer.

The grids can be placed inside a dishwasher for cleaning (once they have been given time to cool down first). On the “half module” 2 grids are present and on the full size version there are 4 grids. This also gives true flexibility as one or two grids can be set up for meat grilling while the other for grilling fish or vegetables.



Heating is either from gas burners or electric elements, on the full size module one side could be set up for high temperature grilling of meats and the other for gentle grilling of fish for example.

The burners are shielded by special stainless steel radiant covers to both protect from excess fat/oil contact and to radiate the heat across a wider area. Electric heating elements are manufactured from incoloy and radiates. These radiant covers also serve to bring out that typical “charcoal flavour”. They are also easily removed for cleaning in a dishwasher. The **grease collection drawers** can be partly filled with water to generate humidity, giving a moist cooking environment, and to facilitate cleaning as fats and juices are not burned onto the drawer bottom.



Boiling pans/Kettles



The hinge design for the lid has approx 75 mm of **clearance space** under for easier cleaning.

All vessels are in 316 AISI stainless steel, truly corrosion resistant against aggressive sauces and salt.



The lids of the kettles are double skinned with **rounded edges** which fit snugly inside the kettle rim when closed giving minimal heat and steam/evaporation loss resulting in faster heat up times. Better yields of soups, stocks and sauces etc are the benefits.



The 50 mm diameter **drain valve** allows for rapid draining and is fully removable for cleaning.

There are two versions available, direct and indirect heated. The direct heated kettles (only gas models) are ideal for stocks, clear soups etc, while the indirect heated kettles are perfect for sauces, cream soups and similar products as the entire inner surface of the kettle is evenly heated and requiring less stirring than a direct heated pan.



Bratt/Braising pans



The capacity is 80 /100 liters and flexible in application as grilling, shallow frying, simmering, sauté, soups and sauces can all be done in this single appliance.

The pan has fully coved corners for ease of cleaning and the **pan base** is **15 mm** thick for even temperatures across the surface area. Two choices of bottom plate available, either mild steel or compound.

1st being **15 mm** thick special mild steel while the other uses compound steel with a 3 mm stainless steel 316 AISI stainless steel surface ideal for products with high acidity or cream base sauces for example, plus 12 mm of mild steel bottom for even heat distribution.

The lid is double skinned and insulated. With it closed the top can also be used as a work surface - always in short demand in today's compact kitchens. The tilting mechanism is either by manual operation or an electric motor for precise control and ease. All Bratt pans are supplied with a water faucet.

Also available is the cylindrical tilting bratt pan with two-speed stirrer, and operating temperature range from 120°C - 220°C and 70-liter capacity. Ideal for meat based sauces, for example Bolognese, etc.



Chip scuttle



This appliance also has other applications in that any fried foods and even hot savouries can be kept hot in the right environment.

The “tank” features fully coved corners for easy cleaning and with the perforated removable insert (which helps prevent foods from sitting in excess oil) removed the chip scuttle can then be used as a bain-marie.

The **infrared heating element** above also increases the holding time of some foods as no cold air is in this area. Your customers get hot food!



Fryers



Both the electric and gas heated versions use high efficiency heating systems outside the **deep drawn fryer tank** for ease of cleaning and better efficiency. No damage to heating elements or burner tubes and no old burnt food particles trapped under hard to get at areas.

The re-designed shape of the deep drawn well and the indirect heating system increase oil life by up to 30% resulting in added savings on oil costs.



In the well, all corners are fully coved and even the bottom area is very easily accessed for cleaning. The large “**surge zone**” area prevents overflow of oil onto floor and adjacent appliances.

The top-range 23 liter model features an **automatic basket lifting device**, programmable and with an integrated manual filtration system which increases oil life and a build-in pump for refilling a easy refill of the well. The high productivity of 60 kg/hour (pre-blanching french-fries) giving you peace of mind in busy periods. The higher productivity is also due to the fast recovery system.

For higher productivity requirements, there are also fryers with a well capacity of 70-110 liters and rail-mounted baskets that allows the cooked product to be rolled across and then released into a mobile collector trolley.



Pasta cookers



Apart from being the ideal appliance for cooking of any type of pasta products with its integrated boiler ("Rapid System") and self-skimming overflow starch removal system. This unit can also be used for cooking any boiled vegetables, rice, eggs, fish balls etc. Regenerating pre-cooked pasta, vegetables, sous-vide products and many others are also possible.

The tank has **fully coved corners** and is deep drawn from anti corrosion 316 AISI stainless steel. Gastronorm 1/1, 1/2, 1/3 and 1/6 perforated baskets can all be used for true convenience.

The **self-skimming system** aids in the removal of starches, oils for prolonged use minimizing "down time" as no need to change the water during very busy periods. Models with "Rapid System" have an inbuilt electric instant boiler for increased productivity providing hot water refill.

The heating system is outside of the tank so cleaning and maintaining a high standard of hygiene is easy to get.

Higher production Automatic Pasta Cookers with a capacity of either 150 or 190 liter also available in single or double well configuration. The basket automatically rises at the end of the cooking cycle for draining.





Bain-marie



The “well” has fully coved corners for ease of cleaning and the “standing” **waste/drain pipe** prevents overflow of the tank/well as excess water runs down the open pipe to the drain, not over the sides onto other appliances.

The heating elements are fixed under the tank leaving an open easy to clean tank so no damage to elements and no foods trapped under them for better hygiene.

An optional false bottom is available to allow pots to be placed inside the well for keeping hot, the well is actually 4 x 1/3 size giving more space for extra volume in those busy times.



Base units & Worktops



The Neutral Bases are entirely made of stainless steel with Scotch Brite finish and can be personalized with drawers, heating unit, runners for gastronorm containers, etc. The sizes available are: 200 mm, 400 mm, 800 mm, and 1200 mm, where the 400 mm and 800 mm units are also available in hygienic execution with rounded corners.

The Refrigerated Base unit consists of 2 large stainless steel drawers (1/1 + 1/3 GN) on a telescopic slide system, a thermostat, a warning light for defrosting and a warning ON/OFF switch. The inside temperature varies from -2°C to $+10^{\circ}\text{C}$



The Worktops, entirely in stainless steel and 250 mm high, have a thickness of 2 mm and they can be supplied with a drawer also in stainless steel. The pressed components, laser welding and accurate joints make cleaning operations quick and easy. The sizes available are: 200 mm, 400 mm, and 800 mm, with or without drawer.

